

Fall & Winter Wedding and

Dinner Party Menu



salads

Served with artisan bread or fresh rolls
and herb butter

CAESAR

Romaine, shaved parmesan, garlic croutons, and
house made dressing 6

HOUSE

Mixed greens, cucumber, grape tomatoes, pickled
red onion, goat cheese and honey balsamic
vinaigrette 6

HARVEST

Greens, Bartlett pears, cranberries, Castellano blue
cheese, candied pecans, and apple vinaigrette 7

STEAKHOUSE CHOP

Iceberg lettuce, cherry tomatoes, olives, salami,
egg, blue cheese, cucumber, hearts of palm and
creamy dill dressing 7

entrees

Served with two side dishes of your choice

CHICKEN PARMESAN WITH FRESH MOZZARELLA
AND MARINARA 23

CHICKEN SCALOPINE WITH CAPERS, KALAMATA
OLIVES, BASIL AND FRESH PARMESAN IN A WHITE
WINE SAUCE 23

CHICKEN BREASTS WITH MELTED FRENCH BRIE,
SHAVED ALMONDS & GRAND MARNIER SAUCE 24

PORK TENDERLOIN WITH CHERRY PORT SAUCE 24

PECAN CRUSTED ATLANTIC SALMON WITH HONEY-
DIJON GLAZE 27

PAN SEARED SCALLOPS WITH PANCETTA AND
PESTO 32

HALIBUT WITH LEMON HERB GREMOLATA AND
FRIED CAPERS 30

SEAFOOD PASTA WITH MUSSELS, CLAMS, PRAWNS,
CRAB AND CREAMY SHERRY TOMATO SAUCE 30

8 OUNCE FILET MIGNON WITH BLUE CHEESE
CREAM SAUCE OR RED WINE BALSAMIC
REDUCTION 30

PRIME RIB WITH HORSERADISH BUTTER CREAM
SAUCE 28

side dishes

GARLIC MASHED POTATOES WITH GRUYERE AND
CHIVES

PENNE PASTA WITH PESTO, GORGONZOLA CREAM
SAUCE OR LEMON CREAM SAUCE

WILD MUSHROOM RISOTTO WITH TRUFFLE ITALIAN
CHEESE

BUTTERNUT SQUASH AND SAGE ORZO WITH
CAMELIZED SHALLOTS AND SHAVED
MANCHEGO

BRUSSELS SPROUTS WITH BACON, SHALLOTS,
PARMESAN CHEESE AND BALSAMIC SYRUP

BROCCOLI FLORETS WITH WHITE WINE BUTTER
SAUCE

GARLIC GREEN BEANS WITH DIJON BUTTER SAUCE
AND TOASTED ALMONDS

ROASTED SQUASH MEDLEY WITH BALSAMIC
SAUCE, GARLIC AND FRESH HERBS

Prices may vary based on number of guests. Gratuity not included.

